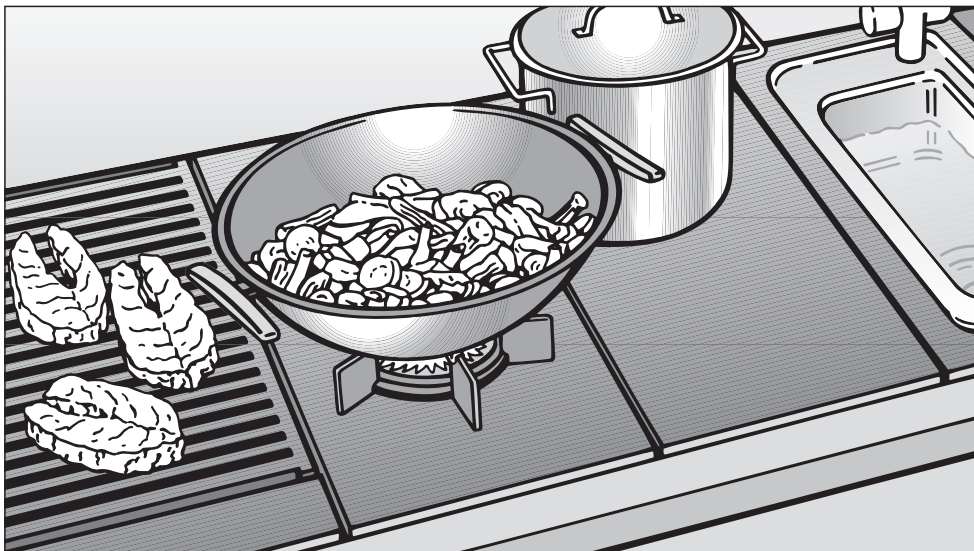


Operating instructions



Ceramic hobs

KM 400

KM 400-3

KM 412

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

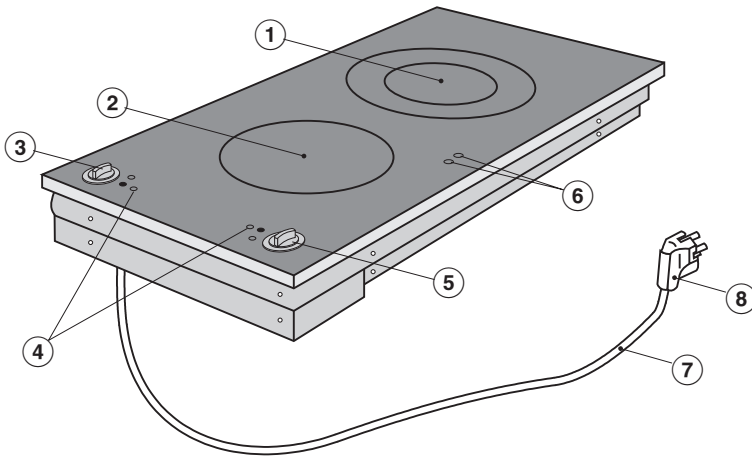
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M.-Nr. 04 930 371

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KM 400



① Double circle zone (Ø 12 cm / 18.5 cm; rating 700 W / 1700 W)

② Single circle cooking zone (Ø 14.5 cm; rating 1100 W)

③ Control knob for cooking zone ②

④ Operating indicator lights for the cooking zones

⑥ Control knob for cooking zone ①

⑥ Residual heat indicators for the cooking zones

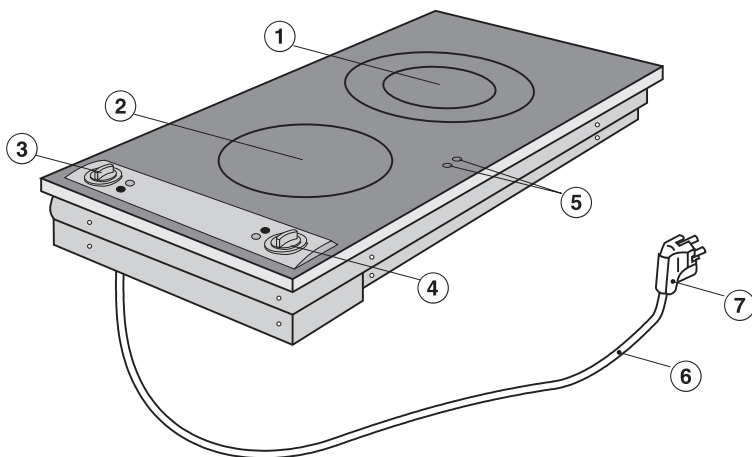
⑦ Mains connection cable

⑧ Plug

(Depending on country of destination, the appliance may be supplied with or without a plug. The plug shown is for illustration only.)

Guide to the appliance

KM 400-3



① Double circle zone (Ø 12 cm / 18.5 cm; rating 700 W / 1700 W)

② Single circle cooking zone (Ø 14.5 cm; rating 1100 W)

③ Control knob for cooking zone ②

④ Control knob for cooking zone ①

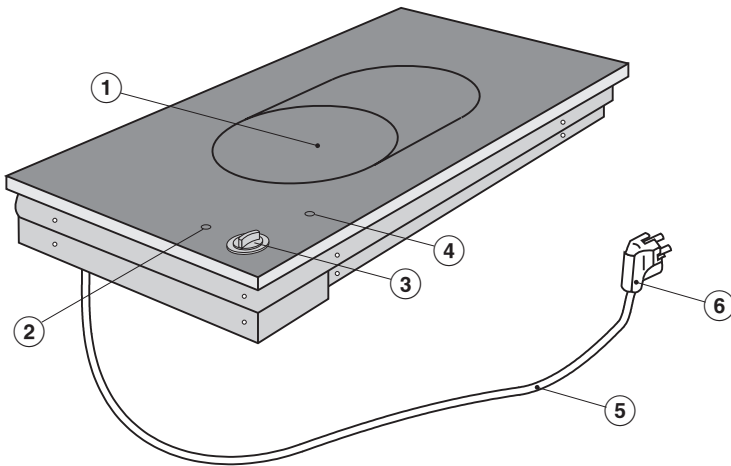
⑤ Residual heat indicators for the cooking zones

⑥ Mains connection cable

⑦ Plug

(Depending on country of destination, the appliance may be supplied with or without a plug. The plug shown is for illustration only.)

KM 412



- ① Extended cooking zone (Ø 17 cm / 17 cm x 26.5 cm; rating 1400 W / 2200 W)
- ② Operating indicator light
- ③ Control knob
- ④ Residual heat indicator
- ⑤ Mains connection cable
- ⑥ Plug
(Depending on country of destination, the appliance may be supplied with or without a plug. The plug shown is for illustration only.)

Warning and Safety instructions

The use of the appliance by the elderly or infirm or those who have not used the appliance before should be supervised by a competent and responsible person to avoid the risk of injury.

This appliance complies with all relevant legal safety requirements. Incorrect use can, however, lead to personal injury and damage to the appliance.

To avoid the risk of accidents and damage to the appliance, read these instructions carefully before using it for the first time. They contain important notes on the installation, safety, operation and care of the appliance.

Keep these instructions in a safe place for reference and pass them on to any future user.

Building in and connection

If the appliance is supplied without a plug, or if the plug is removed, it must be connected to the mains electricity supply by a suitably qualified and competent person in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

► The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

► Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

► This appliance must not be installed over a dishwasher, washing machine, tumble dryer, refrigerator, freezer or fridge-freezer. The high temperatures radiated by it could damage the appliance below.

► This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment of the installation has been carried out by a suitably qualified engineer.

Warning and Safety instructions

Correct usage

- ▶ For safety reasons the appliance must only be operated after it has been built in. This is necessary to ensure that all electrical components are shielded.
- ▶ This appliance is intended for domestic use only and is not to be used for commercial purposes.
- ▶ Use this appliance for the preparation of food only. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage caused by incorrect or improper use of the appliance.
- ▶ Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.
- ▶ This appliance must not be set up or operated in the open air.

Warning and Safety instructions

Safety with children

► The appliance is only intended for use by adults who have read these operating instructions.

► This appliance is not a toy! To avoid the risk of injury keep children well away and do not let them play with it or use the controls. They will not understand the potential dangers posed by it. They should be supervised whenever you are working in the kitchen.

► Older children may use the appliance only when its operation has been clearly explained to them, and they are able to use it safely, recognising the dangers of misuse.

► The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.

► Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

► Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the hob. Danger of burning or scalding.

► Packaging, e.g. cling film, polystyrene and plastic wrappings must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

► Old appliances must be disconnected from the power supply, any plug rendered useless and the cable cut off directly behind the appliance to ensure it presents no danger to children while being stored for disposal.

Protecting the appliance from damage

► Do not drop anything on the ceramic surface. Even a light object could cause damage in certain circumstances.

► Do not use pots or pans on the ceramic hob with bases with pronounced edges or ridges. These could scratch or scour the hob surface permanently. Grains of salt and sand can also scratch.

► Do not allow either solid or liquid sugar, or pieces of plastic or aluminium foil to get on the ceramic surface when it is hot. If this should occur, switch off the appliance and carefully, while they are still hot, scrape off all remains of these materials using a shielded scraper blade. Take care not to burn yourself. If residues are allowed to cool before being removed, the ceramic surface will be susceptible to pitting or even cracking.

Clean the appliance once it has cooled down.

► KM 400-3

Take care when cleaning the control panel. It is susceptible to scratching and acidic agents. To prevent the risk of residual marks please wipe any soiling off as soon as possible.

► To prevent the risk of spillages etc. burning on, remove any soiling as quickly as possible and ensure that pan bases are clean, dry and free of grease.

► Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to other components, for which the manufacturer cannot accept liability.

► Unless the pan manufacturer states that you can do so, do not use pans with very thin bases on this hob and never heat up empty pans as they could get damaged. This could also damage the appliance.

► In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

Warning and Safety instructions

Protection from burning and scalding

► The surface of the appliance is hot when in use, and remains hot for quite a while after being switched off. There is a danger of burning until the residual heat indicators go out.

► For added protection it is advisable to use heat-resistant pot holders or gloves when using the appliance. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

► Do not heat up unopened tins of food on the hob as pressure will build up in the tin and it can explode. This could result in injury and scalding or damage.

► Do not use the hob as a resting place for anything else. The article could melt or catch fire if residual heat is still present or if the appliance is switched on by mistake.

► Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. This could be a fire hazard if the appliance is switched on by mistake.

► Never leave the appliance unattended when cooking with oil or fat as these are fire hazards if overheated. Very hot oil can catch fire and could even set a cooker hood above on fire. Always heat fat slowly, watching as it heats.

► If, despite this, oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

► Do not flambé under a cooker hood. The flames could set the cooker hood on fire.

Warning and Safety instructions

Appliance faults

► In the event of damage or a defect, switch off the appliance immediately. Disconnect completely from the electricity supply. If the appliance has not yet been fully installed, the electricity cable must be disconnected from the supply point. If connected via a plug and socket, switch off at the socket and withdraw the plug. Contact the Service Department.

Do not reconnect the appliance to the mains electricity supply until after it has been repaired.

► If there is any damage to the ceramic surface the appliance must be disconnected from the mains electricity supply immediately and not used until it has been repaired. Danger of electric shock.

► Repairs must only be carried out by a suitably qualified and competent person. Repairs and other work by unqualified persons could be very dangerous and could damage the appliance. The manufacturer cannot be held liable for unauthorised work. Never open the housing of the appliance.

► While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee is invalidated.

Further safety notes

► When using an electric socket near the appliance, care should be taken that the cable of the electrical appliance does not come into contact with the hot appliance. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

► Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food and its temperature. Some foods may contain micro-organisms which are only destroyed by thorough cooking; therefore when cooking or reheating foods such as poultry, it is particularly important that the food is completely cooked through. If in doubt, select a longer cooking or reheating time.

► Do not use plastic or aluminium foil containers. These melt at high temperatures and could damage the ceramic surface. Fire hazard.

► Spray canisters, aerosols and other inflammable substances must not be stored in a drawer under the hob. Cutlery inserts must be heat-resistant.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Caring for the environment

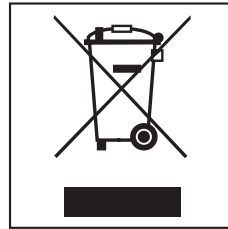
Disposal of packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Packaging, e.g. cling film, polystyrene and plastic wrappings must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging materials safely as soon as possible.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre and ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person. If connected by a plug, the plug must be rendered useless and the cable cut off directly behind the appliance to prevent misuse.

Before using for the first time

General notes

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service" section of this booklet.

Cleaning and heating up for the first time

Before using for the first time clean the appliance with a damp cloth and then dry with a soft cloth.

Do not use washing up liquid to clean the ceramic surface as it can leave a blue sheen which may be difficult to remove.

Metal components have a protective coating which may give off a slight smell when the hob is heated up for the first time. The smell and any vapours will dissipate after a short time and do not indicate a faulty connection or appliance.

Use

Switching on and off

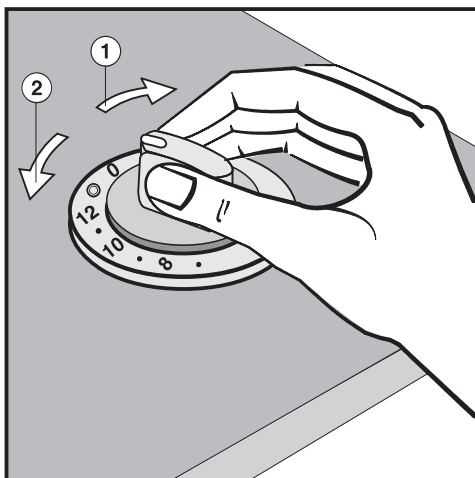
To switch on the single zone of a double circle or extended cooking zone (symbol ☉ on the control knob):

Turn the appropriate control knob **clockwise** ①.

To switch off:

Turn the control knob **anti-clockwise** ② to "0".

The control knob can only be turned anti-clockwise as far as the "0" setting. Do not attempt to turn the control knob clockwise past the ☉ symbol.



Switching on the outer circle or extended cooking zone

Use the outer circle of the double circle cooking zone or the extended cooking zone for larger pans.

To switch on:

- Turn the control knob in a **clockwise direction** past "12" to the ☉ symbol.
- Then turn the control knob in an **anti-clockwise direction** to the power setting you require.

To switch off, turn the control knob **anti-clockwise** to "0".

To switch on the single ring cooking zone on the KM 400 / KM 400-3:

(no symbol ☉ on the control knob):

Switch on and off by turning the left-hand control knob clockwise or anti-clockwise.


Residual heat indicator

When the cooking zone has been switched on the relevant operating control light comes on and then after a short while the **residual heat indicator light** also comes on. The operating control light goes out when the cooking zone is switched off. The residual heat indicator light remains on until the cooking zone is cool enough to touch.

Do not touch the cooking zone or lay any heat sensitive objects on it when the residual heat indicator light is on. Danger of burning and fire.

Use

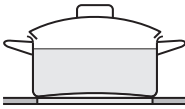
Settings

	Settings
Melting butter, chocolate etc Dissolving gelatine Preparing yoghurt	1 - 2
Thickening sauces containing egg yolk and butter Warming small quantities of food/liquid Keeping warm food which sticks easily Cooking rice	1 - 3
Warming liquids and non-solid food Thickening sauces, eg Hollandaise Cooking rice puddings Preparing omelettes, lightly fried eggs Steaming fruit	3 - 5
Defrosting deep frozen food Steaming vegetables and fish Cooking dumplings, potatoes, soups Cooking pulses	4 - 6
Bringing to the boil and continued cooking of large quantities of food	7
Gentle braising (without overheating the fat) of meat, fish, vegetables, fried eggs	8 - 9
Frying pancakes	9 - 11
Boiling large quantities of water Bringing to the boil	11 - 12
Symbol for switching on the extended cooking zone	

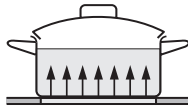
These settings are guidelines only, based on approx. 4 helpings. With deep pans, large quantities or without the lid on, a higher setting is needed. With smaller quantities select a lower setting.

Suitable pans

- For optimum energy consumption during cooking, only pans with flat or very slightly concave bases should be used. When the pan is hot, the base should rest evenly on the hob. Uneven bases will lengthen cooking time. Check for suitability when purchasing new pans.



cold

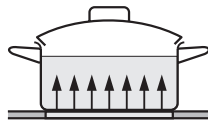


hot

- Check that the diameter of the pan base is wide enough for the cooking zone so that heat is not lost unnecessarily. Please note that the maximum diameter quoted by manufacturers often refers to the diameter of the top rim of the pan. The diameter of the base (generally smaller) is more important.



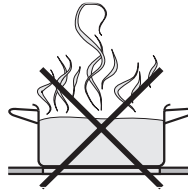
too small



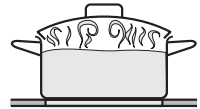
suitable

Energy saving tips

- Use a pan lid whenever possible to minimise heat loss.



uncovered



covered

- When cooking for a long time, switch the cooking zone off about 5 to 10 minutes before the end of the cooking time. In this way use is made of the residual heat.

Overheating protection

Each cooking zone is equipped with overheating protection. An internal temperature limiter switches off the heating elements in the cooking zone before the ceramic surface overheats.

Once the ceramic has cooled down to a safe level, the heating will automatically switch back on again.

Overheating can be caused by:

- switching on a cooking zone without a pan on it.
- heating up an empty pan.
- the base of a pan not sitting evenly on the cooking zone.
- the pan not conducting the heat properly.

You can tell that the overheating protection has activated because the heating switches on and off even when the highest setting is selected.

Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to components, for which the manufacturer cannot accept liability.

Do not use any sharp objects which could damage the seal between the ceramic surface and the surrounding frame and between the frame and the worktop.

Never use cleaners containing sand, soda, alkalis, acids or chlorides, oven sprays, dishwasher detergents, nor steel wool, abrasive cleaning agents, hard brushes, scouring pads and cloths. You should also avoid using sponges etc. which have previously been used with abrasive cleaning agents, as this will damage the surface.

Do not use washing up liquid to clean the ceramic surface as it can leave a blue sheen which may be difficult to remove.

Clean the appliance regularly, preferably after each use. Allow the hob to cool down before cleaning.

To prevent the risk of spillages burning on, remove any soiling as soon as possible, and ensure that pan bases are clean, dry and free of grease.

Most soiling can be wiped off using a damp cloth. Stubborn soiling may need to be removed with a shielded scraper blade.

After cleaning, dry thoroughly with a soft cloth to prevent a build-up of limescale deposits

To remove any limescale deposits, caused for example by water boiling over as well as metallic marks e.g. from saucepan bases, the ceramic surface can be cleaned using a proprietary cleaning agent for ceramic surfaces. Follow the manufacturer's instructions on the packaging and apply using a soft cloth or kitchen paper towel.

Finally, wipe the hob surface with a damp cloth and then dry it with a clean soft cloth. Ensure that every trace of cleaner has been removed from the surface. Any remaining trace could have a corrosive effect on the hob when it is next heated up.

Note that some cleaning agents contain a protective additive designed to prevent water marks and smears adhering to the surface.

E-Cloth

A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

Cleaning and care

Should any **sugar, plastic or aluminium foil** spill or fall on to a hot cooking zone while it is in use, first switch off the appliance. Then, **immediately**, while they are still hot, scrape off all remains of these materials using a shielded scraper blade. Take care not to burn yourself.

Allow the hob to cool down and then clean with a suitable proprietary ceramic cleaner.

Installation work and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (BS 7671 in the UK). Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if ...

... after switching on, the appliance does not heat up.

Check whether the appliance has been switched on at the mains and that the mains fuse is in order. If the fuse has blown, contact an electrician or the Service department.

... a cooking zone switches on and off at the highest setting.

The overheating protection has activated (see "Overheating protection").

Electrical connection

All electrical work should be carried out by a suitably qualified and competent person, in strict accordance with current local and national safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply by an extension lead. These do not guarantee the required safety of the appliance.

Please make sure that the connection data quoted on the data plate match the household mains supply.

Connection should be made via a suitable isolator or a double pole fused spur connection unit which complies with national and local safety regulations and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a residual current device (RCD) with a trip current of 30 mA.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays).

Important U.K.

The appliance is supplied for connection to a single phase 230-240 V 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

- Green/yellow = earth
- Blue = neutral
- Brown = live

WARNING
THIS APPLIANCE MUST BE
EARTHED

Important

The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system, which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested and where there is any doubt, the electrical wiring in the home should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection.

After sales service

In the event of any faults which you cannot remedy yourself, please contact

– Your Miele Dealer

or

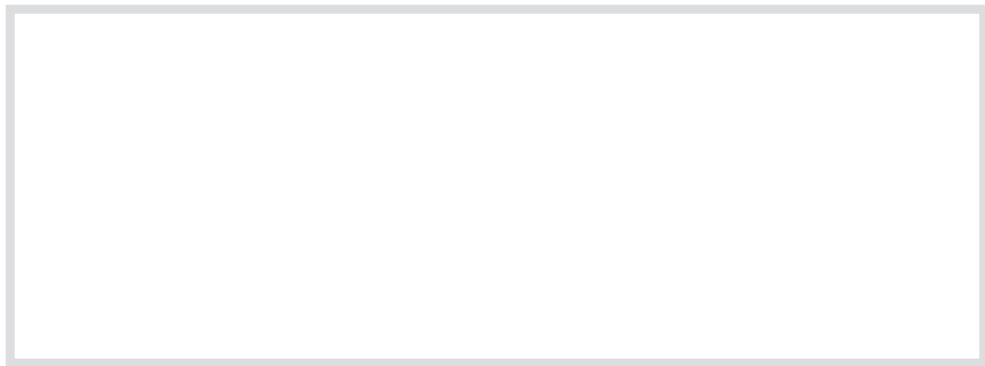
– The Miele Service Department (see address on back cover).

When contacting the Service Department, please quote the model and serial number of your appliance. These are given on the data plate.

Please note that telephone calls may be monitored and recorded for training purposes.

Data plate

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these operating instructions.



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Email: info@miele.ie
Internet: <http://www.miele.ie>

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Fax: (03) 9764 7149
Internet: www.miele.com.au

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